

Festive Menu

49 pp

TO BEGIN

NOCELLARA OLIVES v

FOCCACIA
rosemary v

BURRATA FRESCA
butternut squash v

ZUCCA AROSTO
roasted pumpkin, rosemary & hazelnut v

BRUSCHETTA AL POMODORO
chopped cherry tomato, basil v

PASTAS & MAIN

TAGLIATELLE CON TARTUFO
fresh winter truffle v

LASAGNA BOLOGNESE
slowly simmered in merlot wine

ORATA
line-caught sea bream,
crisp potato shell with rocket salad

TO FINISH

STICKY TOFFEE PUDDING
vanilla gelato

Further vegetarian options.

WINE PAIRING options

THE INTRODUCTION +25

THE EXPERIENCE +35

THE EXCEPTIONAL +45

Our allergens list available.
A discretionary 13.5%
service charge is added
to your bill.

